

USDA SOUTH CAFÉ

Menu for week Two
January 24, 2004



au bon pain.

THIS WEEK'S
au bon pain
SOUPS
12 oz \$2.35
16oz \$3.05
Pasta E Fagiole
New England Clam
Chowder
Vegetarian Lental

THIS WEEK'S CHILI
Small \$1.70
Medium \$2.15
Large \$2.55

STIR-FRY
\$6.99
(Includes any size
fountain soda)

Choose from a variety
of Fresh Vegetables
and 3 Proteins: *Beef,
Shrimp or chicken*
and 3 Sauces: *Asian
BBQ, Teriyaki or
Sweet& Sour*

BBQ/ SmokeHouse
Daily Sides
\$1.00- \$1.25
Mac & Cheese
Cole Slaw
Collard Greens
Sweet Potatoes
Potato Salad



ALL PRICES
LISTED ARE FOR
COMBO MEALS

(See Sign on Station for
Vegetables or Beverages
Included)



RITAZZA

This Week's Flavor

Chocolate
Macadamia Nut

Monday

Morning Editions:	Blueberry Pancakes	\$2.49
Today's Soup:	Turkey Noodle	1.25/1.39/1
Main Course 1:	Rosemary Crusted Pork Loin	\$2.65/4.65
Main Course 2:	Oven Roasted Breast of Chicken w/ Wild Mushrooms	\$3.25/5.25
Side Dishes:	Steamed Broccoli or Ratatouille	\$1.10
Wrapper:	Honey BBQ Chicken, Shredded Lettuce, Ranch Dressing	\$4.29
Tramezzini:	Basil Chicken Mozzarella & Roasted Red Peppers	\$5.99
International	Healthy Choice	\$5.69/6.99

Tuesday

Morning Editions:	Buttermilk Pancakes	\$3.49
Today's Soup:	Beef Barley	\$1.35-\$1.5
Main Course 1:	Baked Flounder with a Lemon Sauce	\$4.05/6.05
Main Couse 2:	Turkey Tetrazzini	\$3.25/5.25
Side Dishes:	Okra and Tomatoes or Buttered Parsley New Potatoes	\$1.10
Wrapper:	Portobello Mushroom, Arugula & Bursin Cheese	\$4.29
Tramezzini:	Prosciutto, Roasted Asparagus and Provolone Cheese	\$5.99
International	Healthy Choice	\$5.69/6.99

Wednesday

Morning Editions:	Malted Waffles	\$3.25
Today's Soup:	Navy Bean Soup	\$1.35-\$1.5
Main Course 1:	Vegetarian Lasagna	\$2.75/4.75
Main Course 2:	Chicken Fried Steak with Cream Gravy	\$2.90/4.90
Side Dishes:	Honey Glazed Carrots or Steamed Green Beans	\$1.10
Wrapper:	Roasted Vegetables with Hummus and Marinated Olives	\$4.29
Tramezzini:	Roma Tomatoes and Fresh Mozzarella and Basil	\$5.99
International	Healthy Choice	\$5.69/6.99
Chef's Table	Sauteed Shrimp with Saffron Angle Hair Pasta	\$9.95

Thursday

Morning Editions:	French Toast	\$2.49
Today's Soup:	Chicken and Barley	\$1.35-\$1.5
Main Course 1:	Panko Chicken with Marinara Sauce	\$3.25/5.25
Main Course 2:	Oven Roasted Salmon Filet with a Dill Sauce	\$4.05/6.05
Side Dishes:	Parmesan Cheese Baked Tomatoes or Cooked Cabbage	\$1.10
Wrapper:	Spiced Corned Beef with Cole Slaw and Jack Cheese	\$4.29
Tramezzini:	Italian Sausage, Roasted Peppers & Provalone Cheese	\$5.99
International	Healthy Choice	\$5.69/6.99

Friday

Morning Editions:	Salmon Cake, Scrambled Eggs and Fried Potatoes	\$4.29
Today's Soup:	Minestrone	\$1.35-\$1.5
Main Course 1:	Old Fashion Pot Roast	\$3.35/5.35
Main Course 2:	Batter Fried Cod	\$3.35/5.35
Side Dishes:	Herb Roasted Zucchini and Yellow Sqush, Roasted Corn and Peppers	\$1.10
Wrapper:	Grilled Breast of Chicken, Avocado, Tomato and Chipotle Mayonnaise	\$4.29
Tramezzini:	Smoked Salmon, Pickled Cucumbers & Horseradish Cream	\$5.99
International	Healthy Choice	\$5.69/6.99
Chef's Table	Sauteed Shrimp with Saffron Angle Hair Pasta	\$9.95

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